



FUNCTION MENU

APPROXIMATELY 8-10 PERSONS PER PLATTER

HOT PLATTERS

PARTY PLATTER

\$100

Party pies, sausage rolls, mini pasties, quiches and spinach & ricotta pastizzis

ORIENTAL PLATTER

\$90

Vegetable samosas, spring rolls, dim sims, money bags & popcorn shrimp

PIZZA PLATTER

\$80

Butchers block, hawaiian, pepperoni & vegetarian

VEGETARIAN

\$80

Grilled pesto mushrooms, vegetable samosas, vegetable gyoza, pumpkin, feta & thyme arancini, spinach & ricotta pastizzis

MIXED SKEWER PLATTER

\$120

Chicken satay, teriyaki beef, Texas BBQ beef, tandoori chicken

COCKTAIL SEAFOOD PLATTER

\$120

Thai fish bites, popcorn shrimp, prawn twists, salt and pepper calamari, crab cakes, prawn gyoza, served with dipping sauces

COLD PLATTERS

DIPS AND BREAD

\$70

Toasted Turkish bread with three dips, chef's selection

ANTIPASTO PLATTER

\$100

Selection of cured meats, pickled vegetables, crackers and condiments

CHEESE PLATTER

\$80

Selection of soft & hard cheeses, dried fruits, pate, mixed nuts and water crackers

DESSERT PLATTER

\$80

Chef selection of desserts

FRUIT PLATTER

\$75

Seasonal selection - Ask upon request

SANDWICH PLATTER

\$75

Gourmet selection of fillings
Ask upon request

TEA & COFFEE STATION

\$2.50

per person

PLEASE INFORM THE CHEF UPON BOOKING OF ANY DIETARY NEEDS



FUNCTION MENU

ALTERNATE DROP MENU

MINIMUM 30 GUESTS

2 COURSE MENU \$38PP | 3 COURSE MENU \$48PP

Select 2 from each section

ENTRÉE

- Thai coconut prawns on crispy wonton & steamed jasmine rice
- Grilled pesto and parmesan mushrooms, drizzled with balsamic glaze & truffle oil 🌿🍄
- Crunchy duck spring rolls with garnish salad & chilli plum sauce
- Lemon pepper calamari with roasted garlic aioli & lemon 🍋
- Malaysian satay chicken skewers on jasmine rice & garnish salad

MAIN

- Chicken breast filled with smoked bacon, camembert and roasted garlic served on creamy mash, broccolini, blistered cherry tomatoes with mushroom chardonnay sauce 🍄
- Local skin on barramundi on cauliflower & parsnip puree with broccolini, asparagus, oven roasted roma tomatoes & burnt butter sauce 🍄
- Roasted Mediterranean vegetable stack, layered with baby spinach & vintage parmesan, drizzled with balsamic glaze 🌿🍄
- Red wine & caramelised onion braised lamb shank served with sweet potato & chickpea mash & green beans 🍄

DESSERT

- Profiteroles with assorted fillings, drizzled with chocolate ganache
- Sticky date pudding with vanilla icecream and butterscotch sauce
- Gluten free chocolate berry tart with strawberry coulis & double cream 🍄
- Chocolate ooze cake with berry compote & double cream
- Tiramisu with Baileys double cream & macerated strawberries

🌿 VEGETARIAN 🍄 GLUTEN FREE

*To book in your next event at Aspley Hotel contact us at
enquiries@aspleyhotel.com.au or (07) 3863 0055*